# Safe methods – SM3
## Cross-contamination

<table>
<thead>
<tr>
<th>Overview of activity:</th>
<th>The aim is for the learners to use the SFBB folder as an information source to research the safe methods relating to cross-contamination.</th>
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</table>
| Learning objective:  | Identify the safe methods that must be followed to prevent cross-contamination in a food business.  
This resource could be used to recap information delivered during induction, as a learning tool or to revisit the topic half way through an academic year. |
| Target audience:     | Level 1 to Level 2. |
| Additional resources required: | When the groups are feeding back to each other, either flipchart paper/pens, OHP, whiteboard, laptops and data projectors or SmartBoard.  
You may want to supply some old magazines so that the groups can cut out images to make their posters more visually appealing. |
| Estimated duration of activity: | Depending on the time allowed to prepare and the method used to present the materials, between 30 minutes and two hours. |
| Links to other resources: | |
| Guidance notes:      | There are seven safe methods in the Cross-contamination section of the SFBB for caterers pack. Some contain more information than others.  
How this task is split up across a group is going to depend on the size and capabilities of the group.  
In this example, the group will be split into four. |
Safe methods – Cross-contamination

Part 1 – prepare a poster

The Cross-contamination section of the SFBB pack contains seven safe methods.

In your group, design a poster that shows the key safety points from the following safe methods.

Group 1: 'Personal hygiene'
Group 2: 'Cloths'
Group 3: 'Separating foods'
Group 4: 'Physical and chemical contamination'

Part 2 – present the information to the rest of the group

Using your poster as a guide, talk through the safe methods to the rest of the group.

Explain why each safety point is important.